

resztki IPA

- Gravity **14.7 BLG**
- ABV ---
- IBU ---
- SRM **15.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (40%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (20%) | 82 % | 4 |
| Adjunct | Briess - Oat Flakes | 1 kg (20%) | 80 % | 5 |
| Grain | Briess - Rye Malt | 0.4 kg (8%) | 80 % | 7 |
| Grain | Caramel/Crystal Malt - 120L | 0.4 kg (8%) | 72 % | 236 |
| Grain | Carahell | 0.2 kg (4%) | 77 % | 26 |